

# TAPANAPPA

## 2022 FOGGY HILL VINEYARD PINOT NOIR

### VINTAGE NOTES.

2022 vintage was the third consecutive cooler vintage after a sequence dominated by above average temperature vintages from 2016 to 2019.

At Foggy Hill, 2022 was cool growing season and there were no heat waves and only three months were slightly above average temperature.

Inclement weather at fruit set in late November established a tiny crop of 4 tonnes/hectare that was harvested between the 2<sup>nd</sup> and 5<sup>th</sup> of April, 3 weeks later than average.

In 2022 Foggy Hill delivered disease free, thoroughly ripe fruit in perfect condition at very moderate sugar level.

### WINEMAKING NOTES.

The hand harvested Pinot Noir fruit from Foggy Hill Vineyard was delivered to the Tapanappa Winery in the Piccadilly Valley.

Because of the cool vintage no whole fruit was included in the fermentation tubs. The tubs were filled with destemmed, crushed and chilled must, then were immediately inoculated with our own grown yeast strain and allowed to ferment to a maximum temperature of 33°C with daily hand plunging of the cap.

At the end of fermentation after 16 days, the tubs were sealed to allow 5 days of maceration on skins then pressed block by block, clone by clone, to barriques (one third new) with an inoculation of a malo-lactic bacterial strain.

After malo-lactic fermentation on full lees, the batches were racked and returned to barrique for maturation. After 10 months in barrique the Foggy Hill batches were clear racked and blended ready for bottling in February 2023.

### THE TASTE OF THE WINE.

2022 Foggy Hill Pinot Noir is a low crop, cool vintage expression of the Foggy Hill terroir.

The wine colour is medium intensity and cerise purple hue.

The aroma is fresh and delicately rose floral with notes of macerated mixed berries and an underlying spice complexity. The Foggy Hill ripe plum terroir expression is discernible. The aroma effect is brooding and indicates long ageing potential.

The flavours are subtle, fresh, intense and complex with a core of sweet fruit and long finish. The tannins are significant but are soft round and refined.

This Foggy Hill Pinot Noir is the reflection of the perfectly ripe cool climate fruit from which it was made and is a “*typical expression of the unique Foggy Hill terroir.*”

*Winemaker-Brian Croser. 14/7/2023.*

### VARIETY

100% Pinot Noir

### CELLARING POTENTIAL

10 years +

### HEAT SUMMATION

1306°C (av = 1342°C)

### TECHNICAL INFORMATION

pH 3.60

Total Acid 5.45 gpl

SO<sup>2</sup> 100 ppm

Volatile Acid 0.55 gpl

Alcohol 13.5% v/v

### CLOSURE

Stelvin

### CASES MADE

1100



TAPANAPPA PTY LTD ABN 86 104 001 667

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